

Apricot Mint Salsa

Find farms, farmers markets, and stores specializing in local foods at: localdifference.org

- 6 apricots
- 1/4 medium sweet onion
- 1 tablespoon jalapeno pepper
- 1 tablespoon mint, chopped
- 1 teaspoon coarse ground pepper
- 1/4 teaspoon salt
- 1/2 tablespoon white wine vinegar
- 2 tablespoons honey



1. Cut the apricots in half, remove the pits and dice. Place in medium size bowl.
2. Dice onions and jalapenos and add to apricots.
3. Stir in the mint, salt, pepper, vinegar and honey and mix well.
4. Refrigerate salsa to let flavors blend.

Adapted from a recipe by Chef Perry Harmon of Provisions Ltd. In Traverse City, Michigan

A PROJECT OF THE MICHIGAN LAND USE INSTITUTE

Cherry Salsa and Chips

Find farms, farmers markets, and stores specializing in local foods at: localdifference.org

- 2 medium tomatoes, chopped
- 1 small onion, chopped
- 1 1/2 cup pitted tart or sweet cherries, chopped
- 1/4 teaspoon salt



1. Combine all ingredients in a medium size bowl, mix together and serve cold

BAKED TORTILLA CHIPS

- 12 6-inch tortillas
- 1 tablespoon canola (or vegetable) oil
- 1 teaspoon salt
- 1 teaspoon chili powder

1. Preheat oven to 350 degrees
2. Cut each tortilla into quarters and then cut each quarter in half again, giving you eight wedges from each tortilla.

3. Line a cookie sheet with parchment paper, or foil.
4. Lay tortilla pieces in a single layer on the cookie sheet.
5. Using a pastry brush, lightly coat each wedge with oil.
6. Sprinkle wedges with salt and chili powder.
7. Bake wedges for 6 minutes, rotate the pan and bake another 6-7 minutes until wedges are golden brown.

A PROJECT OF THE MICHIGAN LAND USE INSTITUTE